

## Aperitivos/Appetizers

### Pan Artesanal con Alioli

Mixed artisan bread basket served with alioli

3.5

### Pan con Tomate

Toasted baguette with fresh tomato and garlic with a drizzle of virgin olive oil

4.25

### Aceitunas

Marinated green olives with mushroom and peppers

3.75

### Almendras Fritas

D.O. Valencia fried almonds

3

## Tablas/Boards

### Jamón Ibérico

#### D. Guijuelo

36 months cured Iberico Ham 40/80 gr

9/17

### Jamón Ibérico de Bellota

#### D.O.P. Guijuelo

48 months cured, acorn fed, Iberico Ham 40/80 gr

12/22

### Selección de Bellota

Acorn fed cured meats with jamón, chorizo, lomo and salchichón

15

### Quesos

Selection of the finest Spanish cheeses served with quince paste, marmalade and olives

14

## Espciales/Specials

### Pintxo La Bandera

Today's Chefs creation

TBC

### Croquetas del día

Freshly homemade croquettes  
Ask your server for today's selection

6.5

## De la huerta/Vegetables

### Champiñones al Ajillo

Sautéed mushrooms in butter, garlic, parsley and white wine

7

### Patatas Bravas

Fried potatoes served with our green alioli and brava sauce

6

### Tortilla Española

Traditional Spanish potato omellete

5

### Pimientos Padrón

Padron peppers with red wine infused salt

5

### Ensalada Mixta

Mixed salad

4.5

### Papas Arrugadas

Canarian "wrinkled" potatoes served with mojo rojo and mojo verde

6

### Piquillos Rellenos

Piquillo peppers stuffed with mushrooms and goats cheese cream

7

### Escaldón

Canarian toasted flour paste in a fish broth with vinegar and raw onions

4.5

## Del Mar/Fish

**Gambas Volcán** 9  
King Prawns with Canarian spices, white wine, fresh and dry chillies

**Rabas de Calamar** 8  
Deep fried fresh squid in batter, served with a citric alioli

**Vieiras con Chorizo** 9.5  
Pan fried scallops with chorizo ibérico on a light garlic cream sauce

**Bacalao Embarrado** 8  
Cod fillets in Canarian marinade with peppers, black peppercorn, garlic and vinegar

**Pulpo en Dos Cocciones** 9.9  
Twice cooked octopus on a bed of Spanish paprika mash, topped with mojo rojo

**Gambas al Ajillo** 8.5  
King Prawns with garlic, parsley and chillies

## De la Tierra/Meat

**Pulguitas de Cordero** 8.5  
Sliders of pulled lamb in chilli and rosemary with a honey and mustard mayo

**Escalopines de Pollo** 7.5  
Chicken mini fillets in breadcrumbs, served with a soy-bbq sauce

**Pollo al Salmorejo** 7.5  
Chicken strips cooked in a traditional Canarian sauce topped with almond flakes

**Chorizo al Vino** 6.5  
Chorizo cooked in Rioja red Wine

**Albóndigas de la Abuela** 8  
Original Grandma's recipe meatballs

**Lágrimas de Pollo** 8  
Chicken fillets in a honey and mustard sauce with a hint of chillies on a bed of vegetables

**Secreto Ibérico al Mango** 10  
Iberian pork tenderloin steak served on Mango chutney

**Bistec Asadores** 9.5  
Grilled Flat Iron steak in mojo rojo sauce, topped with fried onions

**Puntas de Solomillo** 12  
Diced fillet Steak in a Spanish blue cheese sauce

## Arroces/Rice

(each portion serves 2 people,  
please allow 20 minutes)

**Mar y Montaña** 29  
Sea and Land Rice, with meat and shellfish

**De la Granja** 28  
Beef steak and chicken with piquillo peppers

**De la Huerta** 26  
Mediterranean vegetables and Spanish spices

**Negro de Calamares con Gambas** 28  
Black rice with squid ink, fresh squid and king Prawns

*Express Lunch*  
(Monday to Friday 12pm - 4pm)  
(Except bank holidays)

Three tapas  
+  
Soft drink or coffee

**£12**

Add a dessert for **£3.00**  
Including any tapa for up to **£8**  
Maximum party size of six  
Not applicable with any other offers or discounts

*Early Dinner / Pre-Theatre*

(Sunday to Friday 12pm - 6pm)  
(Except bank holidays)

Three tapas  
+  
Glass of wine or beer

or

Choose 2 tapas  
+  
Choose your Rice  
+  
Glass of wine or beer

**£15**

**£19**

(Price per person, minimum of 2 ppl)

Add a dessert for **£3.00**  
Including any tapa for up to **£9**  
Maximum party size of six  
Not applicable with any other offers or discounts